

In the Claims

Please amend Claim 15. The changes are shown with ~~striketroughs~~ for deleted matter and underlining for added matter. A complete listing of the claims is set out below with proper claim identifiers.

1. (Withdrawn) A ubiquinone supplementation food
which is obtainable by adding a composition containing ubiquinone and an oil/fat.
2. (Withdrawn) The ubiquinone supplementation food according to Claim 1,
which contains 0.001 to 50% by weight of ubiquinone based on the total weight of
the food.
3. (Withdrawn) The ubiquinone supplementation food according to Claim 1,
which contains 0.01 to 50% by weight of ubiquinone based on the total weight of
the oil/fat.
4. (Withdrawn) The ubiquinone supplementation food according to Claim 1,
wherein the oil/fat has a melting point of not lower than 20°C.
5. (Withdrawn) The ubiquinone supplementation food according to Claim 4,
wherein the composition containing ubiquinone and an oil/fat is obtainable by
dissolving ubiquinone in the oil/fat having a melting point of not lower than 20°C under
heating, and solidifying or plasticizing the obtained mixture, or preparing the obtained
mixture into an oil-in-water emulsion or a water-in-oil emulsion.
6. (Withdrawn) The ubiquinone supplementation food according to Claim 3,
wherein the oil/fat has a melting point of below 20°C.
7. (Withdrawn) The ubiquinone supplementation food according to Claim 6,
wherein the composition containing ubiquinone and an oil/fat is obtainable by
dissolving ubiquinone in the oil/fat having a melting point of below 20°C under heating,
and preparing the obtained mixture into an oil-in-water emulsion.

8. (Canceled)
9. (Withdrawn) The ubiquinone supplementation food according to Claim 1, which further contains an antioxidant and/or an edible color.
10. (Withdrawn) The ubiquinone supplementation food according to Claim 9, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.
11. (Withdrawn) An edible oil/fat composition which contains ubiquinone.
12. (Withdrawn) The edible oil/fat composition according to Claim 11, which contains 0.01 to 50% by weight of ubiquinone based on the total weight of the oil/fat composition.
13. (Withdrawn) The edible oil/fat composition according to Claim 11, which further contains an antioxidant and/or an edible color.
14. (Withdrawn) The edible oil/fat composition according to Claim 13, wherein the antioxidant and/or edible color is at least one species selected from the group consisting of ascorbyl palmitate, ascorbyl stearate, catechin, lecithin, tocopherol, tocotrienol, lignan, and carotenoid.
15. (Currently Amended) A process for producing a ubiquinone supplementation food
which comprises dissolving ubiquinone in an oil/fat under heating at a heating temperature of not lower than the melting points of ubiquinone, and adding the obtained mixture to a food material.

16. (Original) The process according to Claim 15,
wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

17. (Original) The process according to Claim 15,
wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to a food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the obtained mixture into an oil-in-water emulsion.

18. (Previously Presented) A ubiquinone supplementation food
which is obtainable by the process according to Claim 15.

19. (Withdrawn) A method for preventing precipitation and/or localization of ubiquinone in a food
which comprises producing a food by dissolving ubiquinone in an oil/fat under heating and adding the obtained mixture to a food material.

20. (Withdrawn) The method according to Claim 19,
wherein the oil/fat has a melting point of not lower than 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and solidifying or plasticizing the resultant, or preparing the resultant into an oil-in-water emulsion or a water-in-oil emulsion.

21. (Withdrawn) The method according to Claim 19,
wherein the oil/fat has a melting point of below 20°C, and the mixture to be added to the food material is obtainable by dissolving ubiquinone in said oil/fat under heating, and preparing the resultant into an oil-in-water emulsion.

22. (Canceled)

23. (New) The process according to Claim 15,
wherein the heating temperature is within the range of 50°C to 70 C.
24. (New) The process according to Claim 15,
wherein the ubiquinone supplementation food is a food other than tablets or
capsules.